

PENNONI WITH TALEGGIO, ROMANESCO AND WALNUT SAUCE



Chef: Maurizio Ferrari

Method

Serves 4

Heat the Taleggio Cheese sauce and add the previously blanched romanesco broccoli (for 5 minutes), then blend everything with an immersion blender. Adjust the seasoning with salt and white pepper.

Cook the pennoni in boiling salted water, drain, and toss with the sauce previously prepared.

Plate the pasta and garnish with some romanesco broccoli florets, walnut sauce, and a bit of smoked paprika.

Menù Ingredients

240 g Grancrema di Taleggio DOP (Grancrema cheese sauce with PDO Taleggio cheese) - EQ1X

40 g Salsa alle noci - Walnut sauce - C47

Paprica affumicata (Smoked paprika) - 1262

Ingredients

320 g Pennoni pasta

160 g Romanesco Broccoli (+ 40 g to garnish), blanched

White pepper

Salt